

La Gritona

100% de Agave Tequila

Reposado

Tech Specs

Type:	Tequila
Ingredients:	100% Blue Webber agave from the Highlands of Jalisco
Region/Subregion:	Jalisco, Valle de Guadalupe
ABV:	40%

Distillery Details

Still Type:	Stainless steel pot-column hybrid,
Distillation:	Double
Cooperage:	Ex-Bourbon barrels
Maturation:	8 months
Distiller:	Melly Barajas

All about this bottle

This brand is produced in a small female owned distillery in Jalisco. Owner and master distiller Melly Barajas is one of the only female distillery owner in Jalisco. Barajas employs only women to work every step of the production: as jimadors, technicians and distillers. The distillery is located in the "Highlands" of Jalisco in Valle de Guadalupe. La Gritona is made with fully mature highland agave that are slow roasted in traditional clay and brick ovens. After crushing, the agave is fermented and double distilled in copper pot stills and then aged 8 months in 2nd and 3rd use American whisky barrels.

Charcoal filtration prior to bottling gives the Tequila a very light color and smooth finish. A lot of green, vegetal notes on the nose anchored by agave sweetness on the palate, with baking spice and white pepper on the finish.

Extra, extra!

<https://lagritona.com/>



EDWARD

LQ3000-NVBQ